



All we want for Christmas is you





BRISBANE House

Christmas & Hogmanay 2024





Its Christmassss!

Join us this December for a magical Christmas at Brisbane House. We have a fabulous festive calendar of events including:

> Party Nights Christmas Day Hogmanay Party Festive Tea Party Festive Private Dining



Party Nights!

Friday 6th, Friday 13th & Saturday 14th December

7pm - 1am

Sparkle this Christmas at one of our Party Nights! 3 course menu with a glass of bubbly on arrival. Our DJ will be playing all the best party tunes after dinner!

£49.95 per person

Call 01475 687 200 or visit brisbanehousehotel.co.uk to book









Party Night Menu

Starters

Roast Red Pepper and Tomato Soup (v,vea,gfa) Sour cream

Confit Ham Hough, Picked Carrot and Mustard Terrine (gfa) Golden beetroot relish, endive and fine herbs

Main Courses

Ballotine of Turkey (gfa) ed in bacon, apricot & sage stuffing, chipolata, hc

Wrapped in bacon, apricot & sage stuffing, chipolata, honey glazed roots, rosemary roast potatoes, and a rich turkey jus

Slow Braised Featherblade of Beef (gfa) Glazed roots, rosemary roast potatoes, sauce bourguignon pancetta, red wine, baby onion and button mushroom

Nut Roast, Parsnip and Sage Strudel (v, vea) Crisp seeded pastry, onion gravy, truffled savoy cabbage and roast vegetables

Sweets

Baked Vanilla Cheesecake (v) Honeycomb and mulled berry compote

Dark Chocolate Torte (v, vea) Raspberry crumb, berry coulis and clotted cream

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu



Christmas Day

Wednesday 25th December

3 course meal followed by tea, coffee & mince pies. Includes a special visit from Santa and gifts for all the kids!

> Adults £79.95 per person Children £32.95* per child *Price applies to children 12 years and under

Call 01475 687 200 or visit brisbanehousehotel.co.uk to book



Christmas Day Menu

Starters

Classic Prawn Cocktail (gfa) Baby and king prawns, Marie Rose, lemon crouton pickled relish and apple salad

Beetroot Hummus and Marinated Feta (v, vea, gf) Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

> Cream of Cauliflower Soup (ve, gfa) Caramelised onion crisps and truffle oi

Slow Cooked Smoked Ham Hough Lentil and winter vegetable broth, baby leek and parsley

Confit Chicken, Apricot & Pancetta Terrine (gfa) Tarragon aioli, watercress and roquette and sherry vinaigrette

Main Courses

Traditional Roast Turkey (gfa)

Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and rich turkey jus

Duo of Scotch Beef (gfa)

Fillet medallion and slow braised shin, rosemary salt roast carrots, rosemary roast potatoes, and sauce bourguignon pancetta, red wine, caramelised shallot and button mushroom

> Seared Fillet of Sea Trout (gfa) _emon risotto cake, sprouting brocco dill oil. lemon and caviar cream

Celeriac and Wild Mushroom Wellington (v, vea) Tarragon, confit shallot and truffle oil, glazed puff pastry roast roots and potatoes and a herb jus

Sweets

Baked Vanilla Cheesecake (v) Honeycomb and mulled berry compot

Salted Caramel and Dark Chocolate Torte (v, vea) Raspberry crumb, berry coulis and clotted cream

Glazed Passion Fruit Delice (v) Passion fruit coulis and coconut ice cream

Traditional Christmas Pudding (v) Brandy sauce

Selection of Scottish Artisan Cheese (gfa) Mull cheddar, Hebridean blue and Morangie brie house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies

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Sample Menu





Hogmanay Party

Tuesday 31st December 7pm - 1am

4 course meal, glass of bubbly, DJ & piper at the bells

£72.95 per person*

*Over 18s only

Call 01475 687 200 or visit brisbanehousehotel.co.uk to book





Hogmanay Party Menu

Starters

Haggis, Bashed Neeps and Champit Tatties (ve) Whisky and peppercorn cream

Terrine of Salmon (gfa) Smoked, poached and cured salmon, baby potato, lemon and dill crème fraîche and savoury tuile

Beetroot Hummus and Marinated Feta (ve, gf) Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

Intermediate

Cream of Cauliflower Soup (gfa, v) Toasted almonds and herb oil

Main Courses

Ballotine of Chicken with Haggis and Parma Ham Thyme roast carrot, fondant potato, Arran mustard and whisky sauce

Slow Braised Featherblade of Beef (gfa) With confit cheek croquette, caramelised shallot, rosemary salt roast carrots, and sauce bourguignon - pancetta, red wine and button mushroom

> Seared Fillet of Sea Bass (gfa) Lemon and dill potato cake, sprouting broccoli and a parsley cream

Celeniac and Wild Mushroom Wellington (vea) Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots, potatoes and herb jus

Sweets

Sticky Toffee Pudding (v) Caramel sauce and vanilla ice cream

Selection of Scottish Artisan Cheese (gfa) Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oaties

> Baked Vanilla Cheesecake (v) Honeycomb and mulled berry compote

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Sample Menu

Festive Tea Party

Thursday 19th December 12pm - 4pm

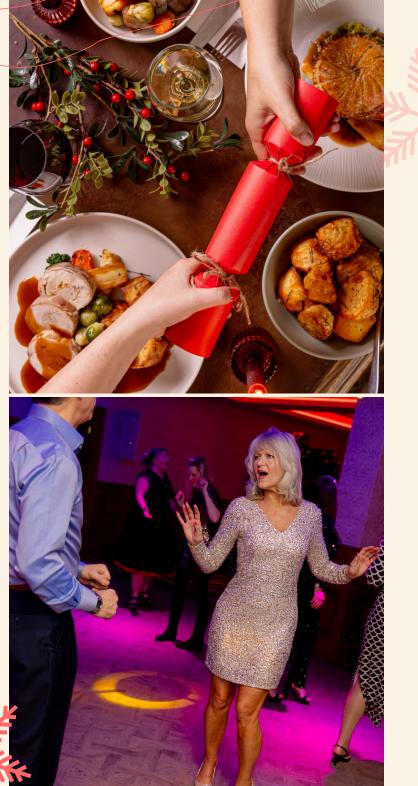
Celebrate this Christmas at our Festive Tea Party. 2 course menu with a glass of bubbly on arrival, followed by live entertainment.

£34.95 per person

Call 01475 687 200 or visit brisbanehousehotel.co.uk to book









Festive Private Dining

Sunday 1st December to Tuesday 24th December*

Perfect for festive family get-togethers or celebrating the countdown to Christmas with friends or colleagues.

*Minimum numbers apply.

Call 01475 687 200 or visit brisbanehousehotel.co.uk to book







Scan below to find out What's On this festive season.







BRISBANE HOUSE

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